

WATER VISTA

BREAKFAST

SERVED TILL 11 AM

SAUSAGE & EGG MUFFIN (AVAILABLE ALL DAY) \$16

Beef patty, fried egg, hash brown, tomato chutney, American cheese, chilli jam & aioli

Add Bacon \$5, Add Grilled Halloumi \$3

FRENCH TOAST \$22

Lime mascarpone, house-made berry compote, fresh berries

EGGS BENEDICT \$23

2x poached eggs, English muffins, bacon, confit cherry tomatoes, topped with classic hollandaise sauce

Swap: Bacon for Smoked Salmon \$4

EGGS ON TOAST \$13

Eggs of your choice on toast

Poached • Scrambled • Fried

Add Bacon \$5, Fermented Chilli Jam \$2, Halloumi \$3, Hashbrown \$3

SMASHED AVOCADO \$24

Almond dukkah, whipped feta, pickled onion, fennel, toasted sourdough

Add Halloumi \$3, Poached Egg \$3, Bacon \$5

B.L.A.T \$19

Bacon, lettuce, avocado, fresh tomato, aioli, served on toasted sourdough

Add Fried Egg \$3, Hashbrown \$3, Grilled Chicken \$7

BACON & EGG ROLL (AVAILABLE ALL DAY) \$15

Fried egg, bacon, hash brown, american cheese, Aioli & BBQ sauce

Add fermented chilli jam \$2

LITTLE MEALS

UNDER 12 YRS

EGGS ON TOAST & BACON \$14

Scrambled or fried egg, one piece of toast, one ration of bacon

Add Hash Brown \$3

KIDS SCHNITZEL & CHIPS \$16

Chicken schnitzel & chips with tomato or BBQ sauce

KIDS BATTERED FISH & CHIPS \$16

Battered fish & chips with tomato or BBQ sauce

Please order at counter with your table number

LUNCH

SERVED FROM 11 AM

CHICKEN CESEAR SALAD \$26

Grilled chicken, crispy cos lettuce, shaved parmesan, house-made croutons and a classic Caesar dressing

WAGYU SMASH BURGER \$29

Brioche bun, double smash patties, Bacon, Caramelised onions, Lettuce, Gherkin, Burger sauce served with chips

BEER BATTERED FISH \$26

Light crispy beer battered flathead fillets, chips, fresh salad, lemon wedge & tartare sauce

CHICKEN VISTA SANDWICH \$21

Grilled chicken, jalapeño slaw, chilli jam, toasted sourdough,

GRILLED BARRAMUNDI \$35

Grilled Barramundi fillet, chips, fresh salad, lemon wedge & tartare sauce

PUMPKIN RISOTTO \$28

Pancetta, goat's curd, sage, parmesan, fresh herbs

SIDES

FRIES GF • V

Served with tomato sauce

Small \$7 • Large \$11

SWEET POTATO GF • V

Served with aioli

Small \$9 • Large \$12

POPCORN CHICKEN BITES

Crispy fried bite sized chicken pieces

\$14

CRUMBED SQUID RINGS

served with house sauce & lemon

\$16

ADD ONS

Cheese	\$2
Hash Brown / Halloumi	\$3
Bacon / Roasted Tomato / Avocado	\$5
1x Egg (scrambled / fried / poached)	\$3
Sauces	\$1
Fermented Chilli Jam	\$2
1x Beer Battered Fish Piece	\$7
1x Grilled Barramundi Piece	\$25
Gluten Free Bread (per slice)	\$2

All care is taken when catering to special dietary requirements. Our kitchen handles nuts, seafood, sesame seeds, wheat, eggs & dairy. We cannot guarantee any menu item is completely free from allergens. The decision to consume a meal is at the risk of the person dining. At peak hour, there may be a wait time. We appreciate your patience. If longer than 30+ minutes, a sign at the counter will advise you.

10% surcharge weekends • 15% public holidays • 1.6% card surcharge

WATER VISTA

DRINKS MENU - ALCOHOL MENU (18 +)

HOT DRINKS

Flat White Cappuccino	\$15
Latte Hot chocolate Long black	L \$5.50
Piccolo Espresso Macchiato	\$3.80
Baby Chino Puppacino	

EXTRAS

Mocha Dirty Chai	.60
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SYRUP

Vanilla Caramel Hazelnut	.60
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MILK ALTERNATIVES

Oat Bonsoy Almond Lactose Free	.60
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COLD DRINKS

ICED DRINKS

Latte Long Black	7.50
Chocolate Mocha Coffee	8.50
<i>With ice cream & whipped cream</i>	

MILKSHAKES

Vanilla Chocolate Caramel Strawberry	Kids 5 Adult 7
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SMOOTHIES

MANGO	10
Blended ice, frozen mango, passion fruit pulp, ice cream, milk & honey	

DRAGON FRUIT

Blended dragon fruit, banana, almond milk, mixed berries yoghurt, chia seeds	12
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FRESHLY SQUEEZED JUICE

Please ask staff for juice of the day.	8
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COCKTAILS (18+)

PINA COLADA	18
White rum, Malibu, pine coconut juice, lime, vanilla sorbet	

APEROL SPRITZ	15
Aperol, Prosecco, soda water, orange	

ESPRESSO MARTINI	18
Vodka, Kahlua, brewed espresso, coffee beans	

BEN BUCKLER HOKEY POKEY	15
88 Whisky, coffee, honey pokey ice cream, caramel sauce	

SPICY / CLASSIC MARGARITA	17
Tequila, Triple Sec, agave syrup, lime, salt (or salt & chilli)	

PINK GIN SPRITZ	15
Aviation's Pink Gin, Prosecco, lemonade, strawberries	

PLEASE ORDER AT
COUNTER USING YOUR
TABLE NUMBER

RED WINE

	GLASS	BOTTLE
Milbrodale 2019 Shiraz	12	45
Devils Corner Pinot Noir	10	45

ROSE

	GLASS	BOTTLE
Devils Corner Pinot Noir Rosé	15	55

SWEET

	GLASS	BOTTLE
Brown Brothers Sauvignon / Moscato	10	42

WHITE WINE

	GLASS	BOTTLE
Squealing Pig Sauvignon Blanc	13	42
Milbrodale 2024 Sauvignon Blanc	10	38
Milbrodale 2024 Chardonnay	10	35
Giesen Sauvignon Blanc 2025	10	35
Squealing Pig Pinot Gris	13	42

SPARKLING

	GLASS	BOTTLE
Tempus Two Prosecco	10	40
Chandon Brut	15	55
Veuve Clicquot Champagne	-	150
<i>Veuve Clicquot available on pre-order</i>		

BEER

Corona	8.50
Peroni	8.50
James Squire 50 Lashes	7.50
Victoria Bitter	7

ON TAP

Great Northern	9
Asahi	10
Stone & Wood	9
Ginger Beer	10
Hard Solo	12

SPIRITS

Gin Canadian Club Kahlua Vodka Malibu	10
Tequila Bacardi Jim Beam Triple Sec	
Aperol Jack Daniels	

ADD TO YOUR SPIRITS

Add to your single shot: Coke, Soda, Tonic, Juice	13
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